

LUNCH & DINNER

LET US MAKE ALL THE DECISIONS

7 Dish Feed Me menu | 75pp

9 Dish Feast menu | 90pp

TO START

Badass Bloody Mary | Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli 14

The Smokin' Mary | Wyborowa Vodka, pepper berry smoked tomato juice, lemon, chilli, olives 15

Mimosa | Orange juice, prosecco 12

SMALLS

Sydney rock oysters, kumquat mignonette (gf, df) 6.5 ea 39, 76

Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) 12

Fire roasted eggplant, harissa, dukkah, sweet potato chips (gf, df, vg, n) 17

Australian bay lobster roll 19

Market fish crudo, plum, cucumber, radish, chilli (gf, df) 29

Baked haloumi, honey, pear, za'atar (gf, v) 24

Szechuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) 27

SUNDAY ROASTS

Roast grassfed beef sirloin, beef fat roasties, Yorkshire pudding, seasonal roast vegetables, beef gravy 42

Roast pork, beef fat roasties, Yorkshire pudding, caramelised apple, seasonal roast vegetables, beef gravy 42

+cauliflower cheese 8 +trio of mustards 4 +Yorkshire pudding 3

BIGS

Slow cooked lamb shoulder, red chimichurri, jus (gf, df) 54 / 96

Market fish, red curry sauce, fennel, bottarga (gf, df) 46 / 74

Baked gnocchi, vodka sauce, pangrattato (v) 34

Wood fired cauliflower, chipotle creme, chilli cashews (gf, df, v, vg, n) 30

Grain salad, pumpkin, sweet potato, broccoli, pickled onion, hazelnut dukkha, pomegranate dressing (df, v, vg, n) 23

+ roast chicken 9 + haloumi 8

SIDES

Crispy potatoes, confit garlic butter, rosemary salt (gf, v) 15

Roasted sugarloaf cabbage, tahini vinaigrette (gf, df, v, vg) 16

Mixed leaf salad, citrus, fennel, pickled chilli (df, gf, v, vg) 12

Skin-on chips, Ducks' salt (gf, df, v, vg) 12

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.